



COOKING CLASSES

AT SUR LA TABLE

FOCUS SERIES: CLASSIC COCKTAILS MARGARITA

WITH SUR LA TABLE CHEF

MENU:

**CLASSIC MARGARITA
FROZEN MARGARITA
ROASTED STRAWBERRY MARGARITA AND
MEZCAL MARGARITA**

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet. Purchase ingredients for all four variations or for only for the recipes you would like to make. Ice is needed for all recipes, please have plenty on hand.

Classic Margarita

- Flaky sea salt
- 2 limes
- Tequila (100% agave Blanco or Reposado are recommended)
- Cointreau
- Agave nectar

Frozen Margarita

- Flaky sea salt
- 2 limes
- Tequila (100% agave Blanco or Reposado are recommended)
- Cointreau
- Agave nectar

Roasted Strawberry Margarita

- Vegetable oil
- 1 pound fresh strawberries (leave 1 out for garnish)
- Flaky sea salt
- Cointreau
- Tequila (100% agave Blanco or Reposado are recommended)
- 2 limes

Mezcal Margarita

- Flaky sea salt
- 2 limes
- Tequila (100% agave Blanco or Reposado are recommended)
- Mezcal
- Agave nectar

Salted Rim Variations

- Flaky sea salt
- Chili powder
- Granulated sugar
- Tajin

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Chef or paring knife
- Cutting board

Hand Tools/Gadgets

- Citrus press or reamer
- Measuring cups and spoons
- Liquid measuring cup
- Small plates
- Prep bowls
- Wooden spoon
- Bench scraper (optional)
- Fine-mesh strainer

Barware

- Cocktail shaker
- Jigger
- Strainer (optional)
- Margarita glasses (substitute with rocks, tumblers and coupe glasses)
- Ice bucket (optional)

Bakeware

- 9" x 13" baking dish

Appliances

- Blender

Focus Series: Classic Cocktails Margaritas

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be mixing along.
- The chef will be teaching you everything you need to know to create both the Classic Margarita and Sur La Table's favorite variations.

Before Class:

1. Gather your barware and ingredients.

Roasted Strawberry Margarita

1. 1 hour before class, prepare roasted strawberry purée and chill completely.

CLASSIC MARGARITA

Yield: 1 margarita

The margarita strikes all the right notes with the balance of tang from the limes, sweetness of the Cointreau and the distinctive bite of tequila.

Flaky sea salt for rim

Lime wedge

2 ounces tequila (100% agave blanco or reposado)

3/4 ounce fresh lime juice

1 ounce Cointreau

1/2 ounce agave nectar

1 lime wheel for garnish

1. **To prepare margarita glass:** Pour a few tablespoons of salt onto a small plate or shallow bowl. Run lime wedge around rim of glass and dip edge of glass into salt. Rotating glass on its side to only coat outside of rim. Coat half or entire rim of glass to your liking. Fill glass with ice and set aside.

2. To a cocktail shaker, add tequila, lime juice, Cointreau and agave. Add a few ice cubes, cover cocktail shaker with lid or glass and shake vigorously for 10 to 20 seconds or until outside of cocktail shaker is cold. Strain into prepared margarita glass. Garnish with a lime wheel.

Frozen margarita variation:

- Salt rim of glass as stated above. To the pitcher of a blender, add tequila, lime juice, Cointreau, agave and 1 cup of ice. Blend until consistency of a slushy. Pour into prepared glass and garnish with lime wedge.

Salted rim variations:

- **Spicy:** Mix 1/8 teaspoon chili powder for every 1 tablespoon of salt.
- **Sweet:** Mix 1 teaspoon of granulated sugar for every 1 tablespoon of salt.
- **All-in-one:** Dip lime coated glass in Tajin - a spice blend of chili, lime and salt.

ROASTED STRAWBERRY MARGARITA

Yield: 1 margarita

Roasting strawberries enhances their natural sweetness omitting the need for agave nectar or sugar in this recipe. If smokiness is what you are going for, allow your strawberries to roast long enough to develop some char and swap out your tequila for mezcal. Whatever path you choose, have fun developing your own recipe!

1 ounce Cointreau

2 ounces tequila (100% agave blanco or reposado)

1/2 ounce freshly squeezed lime juice

2 ounces roasted strawberry purée (recipe included)

Garnish:

1 lime wheel

1 strawberry

1. ***To prepare margarita glass:*** Fill glass halfway with ice, set aside.
2. To a cocktail shaker, add enough ice to fill halfway. Add Cointreau, tequila, lime juice and strawberry purée. Top cocktail shaker and shake until well chilled.
3. Strain into prepared margarita glass and garnish with lime wheel and strawberry.

ROASTED STRAWBERRY PURÉE

Yield: about 1 cup

Vegetable oil

1 pound fresh strawberries, stems removed

Preheat broiler to high, position rack upper third of oven. Lightly coat a 9" x 13" baking dish with oil.

1. ***To prepare roasted strawberry purée:*** Arrange strawberries in an even layer in oiled baking dish and transfer to preheated oven. Roast, stirring every 5 minutes until strawberries are soft and slightly charred, about 20 minutes.
2. Transfer strawberries and any liquid they have released to a blender, with lid cracked slightly for steam to vent, blend until smooth. Pour through a fine-mesh strainer set over a food storage container. Set aside to cool. When purée is cooled to room temperature, cover and transfer to refrigerator. Purée can be kept in refrigerator for one week.

SMOKY MEZCAL MARGARITA

Yield: 1 margarita

Mezcal's unique flavor comes from its preparation in earthen pits lined with wood, imparting a rich, smoky flavor.

Flaky sea salt for rim

Lime wedge

1 ounce tequila (100% agave blanco or reposado)

1 ounce mezcal

1 ounce freshly squeezed lime juice

1/2 ounce agave nectar

Lime wheel to garnish

1. ***To prepare margarita glass:*** Pour a few tablespoons of salt onto a small plate or shallow bowl. Run lime wedge around rim of glass and dip edge of glass into salt. Rotating glass on its side to only coat outside of rim. Coat half or entire rim of glass to your liking. Fill glass with ice and set aside.

2. To a cocktail shaker, add tequila, mezcal, lime juice, agave and a few ice cubes. Top shaker with lid and shake vigorously until outside of shaker is cold.

3. Strain into prepared glass, garnish with lime wheel.

Smoky mezcal margarita variations:

- To enhance the smokiness of the mezcal, coat the rim of your glass with smoked sea salt.